

Group Menu One

\$55 Per Person

Starter

Garlic Pizza Bread

Mains

PIZZA

Margarita – Pizza Sauce, fresh mozzarella cheese and fresh basil (V)

Capricciosa – Pizza Sauce, mozzarella cheese, ham and mushrooms

Cosa Nostra – Pizza Sauce, mozzarella, ham, salami, mushrooms and olives

Pollo – Pizza Sauce, mozzarella, chicken, sundried tomato, capsicum and spinach

Caprino – Pizza Sauce, mozzarella, goat cheese, sun dried tomatoes, olives and spinach (V)

or

PASTA

Spaghetti Bolognese – spaghetti, beef Bolognese with a house made Neapolitan sauce

Tortellini di Pollo – chicken filled tortellini, pan fired chicken pieces topped with amaretto white sauce

Fettuccini Alfredo – shaved ham, mushrooms, black pepper, Parmigiana cheese served with a creamy white wine sauce

Linguini Al Forno – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

Penne vegetarian – tomato, onion, egg plant, capsicum, capers and olives (V)

or

MEAT

Pollo Parmigiana – free range chicken breast grilled with garlic, baby spinach, ham, mozzarella, Neapolitan sauce, then lightly baked, and served with vegetables (GF)

Scaloppine Marsala – veal medallions with mushrooms, marsala wine cream sauce, served with vegetables (GF)

Dessert

Tiramisu – coffee flavoured Italian custard dessert

or

Cheesecake – cheesecake of the day, served with whipped cream

Group Menu Two

\$65 Per Person

Starter

Garlic Parmesan Pizza Bread

Antipasto

An assortment of Italian and New Zealand delicacies

Mains

PIZZA

Margarita – Pizza Sauce, fresh mozzarella cheese and fresh basil (V)

Cosa Nostra – Pizza Sauce, mozzarella, ham, salami, mushrooms and olives

Carne Amore (Meat Lovers) – Pizza Sauce, mozzarella, spicy salami, pancetta, ham and chicken

Pollo – Pizza Sauce, mozzarella, chicken, sundried tomato, capsicum and spinach

Vegetariana – Pizza Sauce, garlic, mozzarella, capsicum, spinach, olives, sundried tomato and mushrooms (V)

or

PASTA

Beef Lasagne – layered pasta and ground beef topped with house made Napoletana sauce, mozzarella

Tortellini di Pollo – chicken filled tortellini, pan fired chicken pieces topped with sweet amaretto white sauce

Spaghetti Carbonara – spaghetti, bacon, onion, egg, parmesan cheese in a creamy white wine sauce

Linguini Al Forno – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

Penne vegetarian – tomato, onion, egg plant, capsicum, capers and olives (V)

or

MEAT

Pollo Albicocca – free range chicken breast topped with an apricot white wine cream sauce

And served roast potatoes with vegetables (GF)

Scaloppine Parmigiana – veal medallions with garlic, spinach, ham, mozzarella Cheese, Napolitana sauce, lightly baked

And served with roasted potatoes and vegetables (GF)

Filetto Aglio (200gm) – prime eye fillet, roast garlic, peppercorn white wine sauce with parsley

And served with roast potatoes and vegetables (GF)

Group Menu Three

\$75 Per Person

Starter

Truffle and Parmesan Pizza Bread

Antipasto

An assortment of Italian and New Zealand delicacies

Mains

PIZZA

Margarita – Pizza Sauce, fresh mozzarella cheese and fresh basil (V)

Pollo – Pizza Sauce, mozzarella, chicken, sundried tomato, capsicum and spinach

Prosciutto – Pizza Sauce, mozzarella cheese, Parma ham, olives, mushrooms

Carne Amore (Meat Lovers) – Pizza Sauce, mozzarella, spicy salami, pancetta, ham and chicken

Vegetarian – Pizza Sauce, garlic, mozzarella, capsicum, olives, spinach, sundried tomatoes and mushrooms (V)

or

PASTA

Tortellini di Pollo – chicken filled tortellini, pan fired chicken pieces topped with amaretto sauce

Risotto Pollo e Funghi – tomato-based risotto served with free range chicken and mushrooms (GF) (V)

Linguini Al Forno – Pan fried prawns, garlic, chilli, lemon, lemon zest, anchovies with a white wine sauce

Linguini Marinara – fresh seafood in coriander and house made Neapolitan sauce

Penne vegetarian – tomato, onion, egg plant, capsicum, capers and olives (V)

or

MEAT

Filetto Senape (200gm) – prime eye fillet, grilled with garlic and onion, topped with a creamy mustard sauce, served with roast potatoes and vegetables (GF)

Pollo Parmigiana – free range chicken breast grilled with garlic, baby spinach, ham, mozzarella, Neapolitan sauce, then lightly baked, and served with vegetables (GF)

Scaloppine Marsala - veal medallions with mushrooms, marsala sauce, served with roast potatoes and vegetables (GF)

Dessert

Tiramisu – coffee flavoured Italian custard dessert

or

Cheesecake – cheesecake of the day with whipped cream